

M&S

McCORMICK & SCHMICK'S

est. 1974

PRIVATE DINING & EVENTS



MCCORMICKANDSCHMICKS.COM



OUR STORY

McCormick & Schmick’s legacy began in 1972 with the purchase of its first restaurant, the historic Jake’s Famous Crawfish in Portland, Oregon. The original McCormick & Schmick’s Seafood & Steaks opened soon after, becoming one of the most recognized seafood restaurants in the nation. In 2012, McCormick & Schmick’s became a part of Landry’s, Inc., joining more than 500 locations nationwide, including restaurants, hotels and entertainment centers. Under Landry’s leadership, M&S continues to captivate diners with its daily changing menu of seasonally and responsibly sourced seafood, steaks and oysters.

OUR LOCATIONS

California
Anaheim

District of Columbia
Washington

Georgia
Atlanta

Illinois
Chicago
Rosemont

Indiana
Indianapolis

Maryland
Baltimore
National Harbor

Minnesota
Edina

Missouri
Kansas City

New Jersey
Atlantic City

North Carolina
Charlotte - South Park
Charlotte - Uptown

Ohio
Cincinnati
Columbus

Oregon
Portland - Harborside
Tigard

Pennsylvania
Philadelphia
Pittsburgh

Texas
Houston - Downtown
Houston - Town & Country
Houston - Uptown Park

Virginia
Crystal City

EXCLUSIVE MENUS AVAILABLE AT:

California
San Francisco - McCormick & Kuleto’s

Oregon
Portland - Jake’s Famous Crawfish
Portland - Jake’s Grill

Washington
Seattle - Catering by M&S

OUR FOOD

From Wild Isles Salmon caught from the coast of Scotland’s Shetland Islands, to Hawaiian Seafood overnighted from the Honolulu Fish Auction and oysters pulled from McCormick & Schmick’s private oyster beds, our dishes are carefully crafted to incorporate regional tastes, farm fresh products, and local and sustainably sourced ingredients.



FAMILY STYLE APPETIZERS

Perfect for an intimate group. Shared at the table.

HOT

Shrimp Kisses (8pc)

Pepper Jack Cheese | Bacon Wrapped
Fire-Roasted Corn Salsa | Onion Strings
(1,380 cal) \$32

Oysters Rockefeller (8pc)

Spinach | Bacon | Pernod | Hollandaise
(940 cal) \$34

Calamari "Fritto Misto" (serves 2-3pp)

Roasted Tomato Sauce | Cilantro-Jalapeño Aioli
(500 cal) \$16.5

COLD

Chilled Seafood Platter

Shrimp Cocktail | Lobster | Oysters on the Half Shell
Serves 4 (1,060 cal) \$80
Serves 6 (1,500 cal) \$120

Oysters on the Half Shell (per dozen)

Market Price

Chilled Jumbo Shrimp Cocktail (4pc)

Horseradish Cocktail Sauce
(160 cal) \$17

Seared Ahi Tuna (serves 2-3pp)

Pickled Lipstick Peppers | Avocado Cilantro Lime Aioli
(250 cal) \$17

Prices do not include banquet fee, applicable sales taxes or a discretionary gratuity for the service staff.



HORS D'OEUVRES

Perfect for cocktail parties and receptions.

Most selections can be hand-passed or displayed. 25 pieces per order.

HOT

Shrimp Kisses | Pepper Jack Cheese | Bacon (3,630 cal) \$90

Mini Crab Cakes | Avocado Cilantro Lime Aioli (2,790 cal) \$100

Chicken Lollipops | Candied Bacon (2,030 cal) \$60

Grilled Shrimp Skewers | Tequila Lime Vinaigrette (1,080 cal) \$90

SLIDERS:

Classic Beef | Swiss Cheese | Caramelized Onion | Dijon Aioli (5,690 cal) \$85

Fried Chicken | Buffalo Sauce | Pickles | Blue Cheese Slaw (10,840 cal) \$75

Crab Cake | Tartar Sauce | Coleslaw (8,120 cal) \$145

QUESADILLAS:

Roasted Peppers | Caramelized Onion | Avocado Cilantro Lime Aioli | Pico de Gallo

Pepper Jack/Cheddar Blend (vegetarian) (2,130 cal) \$50

Tender Poached Shrimp (3,660 cal) \$65

Blackened Chicken (3,790 cal) \$60

COLD

Vine Ripe Tomato Bruschetta Basil (vegetarian) | Extra Virgin Olive Oil | Balsamic Reduction (2,080 cal) \$50

Chilled Shrimp Cocktail | Traditional Cocktail Sauce (1,140 cal) \$90

Ahi Tuna Poke Spoons | Green Onion | Avocado | Cilantro (960 cal) \$70

Deviled Eggs | Candied Bacon (1,830 cal) \$50

Seared Ahi Tuna | Avocado Cilantro Lime Aioli | Cucumber Salad (6,970 cal) \$100

Prices do not include banquet fee, applicable sales taxes or a discretionary gratuity for the service staff.



RECEPTION DISPLAYS

Perfect for a cocktail reception.

All pricing is based on 25 portions per order unless noted otherwise.

PLATTERS & DISPLAYS

Chilled Seafood Display

Oysters on the Half Shell | Shrimp Cocktail
Poached Lobster
Cocktail & Mignonette Sauces (6,000 cal) \$350

Cedar Plank Roasted Salmon

Basil Pesto | Vine Ripe Tomatoes (2,710 cal) \$115

Artisan Cheese Display

Crackers (8,890 cal) \$125

Chef's Seasonal Fresh Fruit Platter (1,240 cal) \$90

Fresh Market Vegetable Crudité

Ranch (1,830 cal) \$75

Vine Ripe Tomato Bruschetta Station

Basil | Extra Virgin Olive Oil | Balsamic Reduction
(2,080 cal) \$50

Chef's Miniature Desserts

(9,700 - 11,500 cal) \$175

BAKED OYSTERS

Oysters Rockefeller

Spinach | Bacon | Pernod | Hollandaise (2,840 cal) \$120

Parmesan Pesto Oysters (1,010 cal) \$110

CARVING STATIONS

All carving stations are served with rolls.

\$100 chef fee applies.

Serves approximately 30ppl per order.

Roast Breast of Turkey

Cranberry Sauce | Herb Mayonnaise
(6,590 cal) \$375

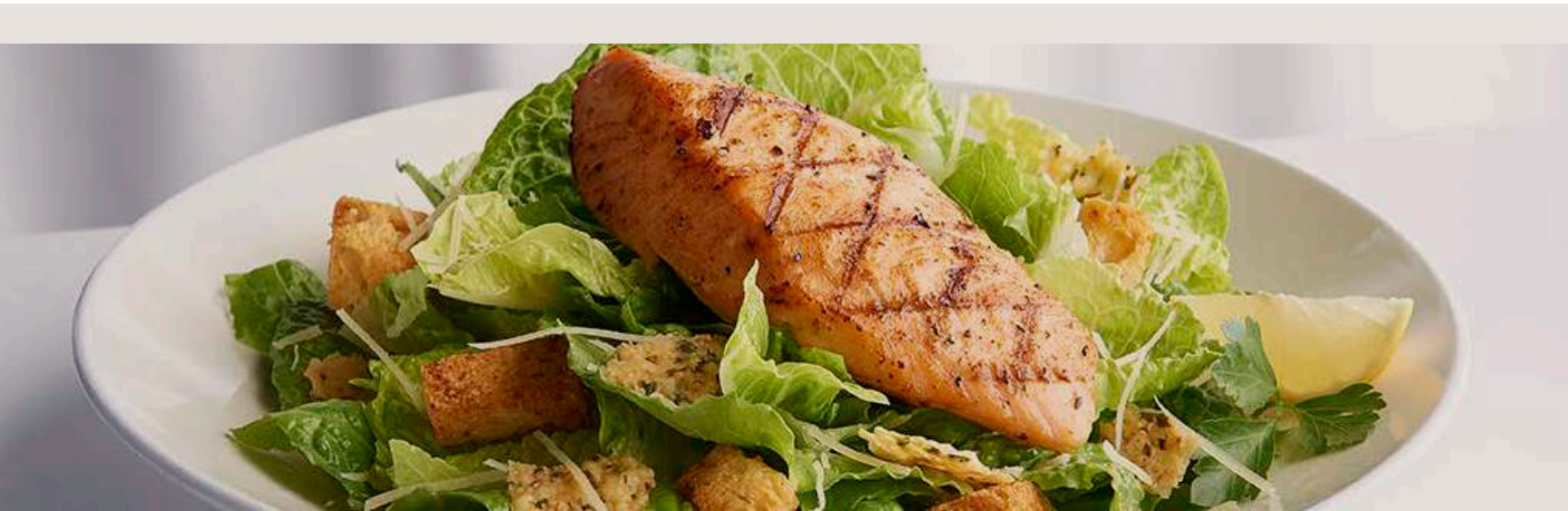
New York Striploin

Horseradish Cream | Roasted Garlic Aioli
(14,690 cal) \$625

Herb-Crusted Pork Loin

Apple-Cherry Chutney | Dijon Aioli
(11,500 cal) \$300

Prices do not include banquet fee, applicable sales taxes or a discretionary gratuity for the service staff.



LUNCH SILVER | \$39

FIRST

McCormick's New England Clam Chowder

Clams | Potato | Bacon (160 cal)

ENTRÉE

(Please Preselect 2)

Blackened Cauliflower Steak (vegetarian) | Cauliflower Purée | Toasted Almonds | Roasted Heirloom Carrots
Pickled Lipstick Peppers | Salsa Verde | Lemon Zest (240 cal)

Salmon Sauté | Mushrooms | Asparagus | Lemon Cream Sauce | Rice (860 cal)

Cavatappi Pasta (vegetarian) | Seasonal Vegetables | Roasted Tomato Sauce (800 cal)

10 Greens Chopped Salad | Bacon | Blue Cheese Crumbles | Olives | Tomatoes

Top with 1 protein: Grilled Chicken Breast (600 cal)
 Blackened Salmon (660 cal)
 Grilled Shrimp (3pc) (680 cal)

Hearts of Romaine Caesar | Parmesan Crisp | Garlic Croutons

Top with 1 protein: Grilled Chicken Breast (820 cal)
 Grilled Salmon (890 cal)
 Grilled Shrimp (3 pc) (760 cal)

DESSERT

(Please Preselect 1)

Chef's Seasonal Cheesecake (770 - 1,460 cal)

Crème Brûlée | Fresh Berries (470 cal)

Served with Coffee, Decaf, & Assorted Teas

Prices do not include banquet fee, applicable sales taxes or a discretionary gratuity for the service staff.



LUNCH GOLD | \$49

FIRST

(Please Preselect 1)

Hearts of Romaine Caesar | Parmesan Crisp | Garlic Croutons (490 cal)

Mixed Greens | Candied Walnuts | Blue Cheese Crumbles | Balsamic Vinaigrette (450 cal)

McCormick's New England Clam Chowder | Clams | Potato | Bacon (160 cal)

ENTRÉE

(Please Preselect 3)

Cedar Roasted Atlantic Salmon | Northwest Berry Reduction | Mashed Potatoes | Chef's Seasonal Vegetables (600 cal)

Pan-Roasted Chicken Breast | Sun-Dried Tomato | Artichoke Hearts | Spinach | Roasted Fingerling Potatoes
Herb Broth (700 cal)

Blackened Cauliflower Steak (vegetarian) | Cauliflower Purée | Toasted Almonds | Roasted Heirloom Carrots
Pickled Lipstick Peppers | Salsa Verde | Lemon Zest (240 cal)

Lump Crab Cake | Tartar Sauce | Mashed Potatoes | Chef's Seasonal Vegetables (870 cal)

Chef's Seasonal Grilled Fish | Mashed Potatoes | Chef's Seasonal Vegetables (380-530 cal)

Top Sirloin (prepared medium) | M&S Steak Butter | Mashed Potatoes | Chef's Seasonal Vegetables (780 cal)

UPGRADE: **6oz. Center Cut Filet Mignon** (prepared medium) (700 cal) +\$6

8oz. Center Cut Filet Mignon (prepared medium) (840 cal) +\$8

DESSERT

Crème Brûlée | Fresh Berries (470 cal)

Chocolate Silk Pie | Raspberry Sauce | Fresh Berries (1,030 cal)

Served with Coffee, Decaf, & Assorted Teas

STEAK ENHANCEMENT OPTIONS:

Au Poivre Style (150 cal) \$5

Oscar Style (220 cal) \$10

Truffle Butter (390 cal) \$5

FISH ENHANCEMENT OPTIONS:

Lump Crab with Lemon Butter (370 cal) \$10

Sautéed Shrimp Scampi (450 cal) \$7

Oscar Style (220 cal) \$10

*Total of 2 enhancement options can be preselected
& offered to each group.*

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LUNCH PLATINUM | \$69

FIRST

(Please Preselect 2)

Hearts of Romaine Caesar | Parmesan Crisp | Garlic Croutons (490 cal)

Mixed Greens | Candied Walnuts | Blue Cheese Crumbles | Balsamic Vinaigrette (450 cal)

McCormick's New England Clam Chowder | Clams | Potato | Bacon (160 cal)

ENTRÉE

(Please Preselect 3)

Stuffed Atlantic Salmon | Stuffed with Crab, Shrimp and Brie | Mashed Potatoes | Chef's Seasonal Vegetables (760 cal)

Chef's Seasonal Grilled Fish | Mashed Potatoes | Chef's Seasonal Vegetables (380-530 cal)

Pan-Roasted Chicken Breast | Sun-Dried Tomato | Artichoke Hearts | Spinach
Roasted Fingerling Potatoes | Herb Broth (700 cal)

Blackened Cauliflower Steak (vegetarian) | Cauliflower Purée | Toasted Almonds | Roasted Heirloom Carrots
Pickled Lipstick Peppers | Salsa Verde | Lemon Zest (240 cal)

6oz. Center Cut Filet Mignon (prepared medium) | M&S Steak Butter | Mashed Potatoes
Chef's Seasonal Vegetables (700 cal)

UPGRADE: **8oz. Center Cut Filet Mignon** (prepared medium) (840 cal) +\$7

Lump Blue Crab Cake | Tartar Sauce | Mashed Potatoes | Chef's Seasonal Vegetables (870 cal)

DESSERT

(Please Preselect 2)

Crème Brûlée | Fresh Berries (470 cal)

Chocolate Silk Pie | Raspberry Sauce | Fresh Berries (1,030 cal)

Chef's Seasonal Cheesecake (770-1,460 cal)

Served with Coffee, Decaf, & Assorted Teas

STEAK ENHANCEMENT OPTIONS:

Au Poivre Style (150 cal) \$5

Oscar Style (220 cal) \$10

Truffle Butter (390 cal) \$5

FISH ENHANCEMENT OPTIONS:

Lump Crab with Lemon Butter (370 cal) \$10

Sautéed Shrimp Scampi (450 cal) \$7

Oscar Style (220 cal) \$10

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LUNCH DIAMOND | \$79

SOUP

(Please Preselect 1)

McCormick's New England Clam Chowder | Clams | Potato | Bacon (160 cal)

Maine Lobster Bisque | Sherry Cream (400 cal)

SALAD

(Please Preselect 2)

The Iceberg Wedge | Bacon | Blue Cheese Crumbles | Diced Tomatoes (400 cal)

Hearts of Romaine Caesar | Parmesan Crisp | Garlic Croutons (490 cal)

Mixed Greens | Candied Walnuts | Blue Cheese Crumbles | Balsamic Vinaigrette (450 cal)

ENTRÉE

(Please Preselect 3)

Stuffed Atlantic Salmon | Stuffed with Crab, Shrimp and Brie | Mashed Potatoes | Chef's Seasonal Vegetables (760 cal)

Herb-Marinated Grilled Chicken Breast | Salsa Verde | Mashed Potatoes | Chef's Seasonal Vegetables (650 cal)

Blackened Cauliflower Steak (vegetarian) | Cauliflower Purée | Toasted Almonds | Roasted Heirloom Carrots
Pickled Lipstick Peppers | Salsa Verde | Lemon Zest (240 cal)

Chef's Seasonal Grilled Fish | Mashed Potatoes | Chef's Seasonal Vegetables (380-530 cal)
Chef's Seasonal Vegetables (1,250 cal)

6oz. Center Cut Filet Mignon (prepared medium) | M&S Steak Butter | Mashed Potatoes
Chef's Seasonal Vegetables (700 cal)

UPGRADE: **8oz. Center Cut Filet Mignon** (prepared medium) (840 cal) +\$7

DESSERT

Upside Down Candied Walnut Apple Pie | Cinnamon Ice Cream (1,240 cal)

Chef's Seasonal Cheesecake (770-1,460 cal)

Chocolate Silk Pie | Raspberry Sauce | Fresh Berries (1,030 cal)

Served with Coffee, Decaf, & Assorted Teas

STEAK ENHANCEMENT OPTIONS:

(Preselect up to 2)

Au Poivre Style (150 cal) \$5

Oscar Style (220 cal) \$10

Truffle Butter (390 cal) \$5

FISH ENHANCEMENT OPTIONS:

Lump Crab with Lemon Butter (370 cal) \$10

Sautéed Shrimp Scampi (450 cal) \$7

Oscar Style (220 cal) \$10

Total of 2 enhancement options can be preselected & offered to each group.

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DINNER SILVER | \$69

FIRST

(Please Preselect 1)

McCormick's New England Clam Chowder | Clams | Potato | Bacon (160 cal)

Mixed Greens Salad | Candied Walnuts | Blue Cheese Crumbles | Balsamic Vinaigrette (450 cal)

ENTRÉE

(Please Preselect 3)

Cedar-Roasted Atlantic Salmon | Northwest Berry Reduction | Mashed Potatoes | Chef's Seasonal Vegetables (600 cal)

6oz. Center Cut Filet Mignon (prepared medium) | Roasted Vegetables | M&S Steak Butter
Mashed Potatoes (700 cal)

UPGRADE: 8oz. Center Cut Filet Mignon (prepared medium) (840 cal) +\$7

Chef's Seasonal Grilled Fish | Mashed Potatoes | Chef's Seasonal Vegetables (380-530 cal)

Herb-Marinated Grilled Chicken Breast | Salsa Verde | Mashed Potatoes | Chef's Seasonal Vegetables (650 cal)

Classic Shrimp Scampi | Linguini | Garlic | White Wine | Fresh Herbs (1,770 cal)

Blackened Cauliflower Steak (vegetarian) | Cauliflower Purée | Toasted Almonds | Roasted Heirloom Carrots
Pickled Lipstick Peppers | Salsa Verde | Lemon Zest (240 cal)

DESSERT

Crème Brûlée | Fresh Berries (470 cal)

Chef's Seasonal Cheesecake (770-1,460 cal)

Served with Coffee, Decaf, & Assorted Teas

STEAK ENHANCEMENT OPTIONS:

Au Poivre Style (150 cal) \$5

Oscar Style (220 cal) \$10

Truffle Butter (390 cal) \$5

FISH ENHANCEMENT OPTIONS:

Lump Crab with Lemon Butter (370 cal) \$10

Sautéed Shrimp Scampi (450 cal) \$7

Oscar Style (220 cal) \$10

*Total of 2 enhancement options can be preselected
& offered to each group.*

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DINNER GOLD | \$79

FIRST

(Please Preselect 2)

McCormick's New England Clam Chowder | Clams | Potato | Bacon (160 cal)

Hearts of Romaine Caesar | Parmesan Crisp | Garlic Croutons (490 cal)

Mixed Greens Salad | Candied Walnuts | Blue Cheese Crumbles | Balsamic Vinaigrette (450 cal)

ENTRÉE

(Please Preselect 3)

Stuffed Atlantic Salmon | Stuffed with Crab, Shrimp and Brie | Mashed Potatoes | Chef's Seasonal Vegetables (760 cal)

Stuffed Shrimp | Lump Crab | Lemon Butter Sauce | Mashed Potatoes | Chef's Seasonal Vegetables (800 cal)

Chef's Seasonal Grilled Fish | Seasonal Sauce | Mashed Potatoes | Chef's Seasonal Vegetables (380-530 cal)

Herb-Marinaded Grilled Chicken Breast | Salsa Verde | Mashed Potatoes | Chef's Seasonal Vegetables (650 cal)

Blackened Cauliflower Steak (vegetarian) | Cauliflower Purée | Toasted Almonds | Roasted Heirloom Carrots

Pickled Lipstick Peppers | Salsa Verde | Lemon Zest (240 cal)

6oz. Center Cut Filet Mignon (prepared medium) + **Shrimp Scampi** | M&S Steak Butter | Mashed Potatoes
Chef's Seasonal Vegetables (1,150 cal)

UPGRADE: 8oz. Center Cut Filet Mignon (prepared medium) (700 cal) +\$7

13oz. U.S.D.A. Choice NY Strip (prepared medium) | Roasted Vegetables | Mashed Potatoes
M&S Steak Butter (1,100 cal)

DESSERT

(Please Preselect 2)

Seasonal Cheesecake (770-1,460 cal)

Crème Brûlée | Fresh Berries (470 cal)

Chocolate Silk Pie | Raspberry Sauce | Fresh Berries (1,030 cal)

Served with Coffee, Decaf, & Assorted Teas

STEAK ENHANCEMENT OPTIONS:

Au Poivre Style (150 cal) \$5

Oscar Style (220 cal) \$10

Truffle Butter (390 cal) \$5

FISH ENHANCEMENT OPTIONS:

Lump Crab with Lemon Butter (370 cal) \$10

Sautéed Shrimp Scampi (450 cal) \$7

Oscar Style (220 cal) \$10

*Total of 2 enhancement options can be preselected
& offered to each group.*

Prices do not include banquet fee, applicable sales taxes or a discretionary gratuity for the service staff.



DINNER PLATINUM | \$89

FIRST

(Please Preselect 2)

McCormick's New England Clam Chowder | Clams | Potato | Bacon (160 cal)

Maine Lobster Bisque | Sherry Cream (400 cal)

The Iceberg Wedge | Bacon | Blue Cheese Crumbles | Diced Tomatoes (400 cal)

Hearts of Romaine Caesar | Parmesan Crisp | Garlic Croutons (490 cal)

ENTRÉE

(Please Preselect 3)

Chef's Seasonal Grilled Fish & Shrimp Scampi | Garlic Herb Butter | Mashed Potatoes | Vegetables (420-590 cal)

Stuffed Atlantic Salmon | Stuffed with Crab, Shrimp and Brie | Mashed Potatoes | Chef's Seasonal Vegetables (760 cal)

6oz. Center Cut Filet Mignon (prepared medium) + **Crab Stuffed Shrimp** | M&S Steak Butter | Mashed Potatoes
Chef's Seasonal Vegetables (1,070 cal)

UPGRADE: 8oz. Center Cut Filet Mignon (1,140 cal) +\$7

Pan-Roasted Chicken Breast | Sun-Dried Tomato | Artichoke Hearts | Spinach | Roasted Fingerling Potatoes
Herb Broth (700 cal)

Blackened Cauliflower Steak (vegetarian) | Cauliflower Purée | Toasted Almonds | Roasted Heirloom Carrots
Pickled Lipstick Peppers | Salsa Verde | Lemon Zest (240 cal)

Lump Blue Crab Cakes | Tartar Sauce | Mashed Potatoes | Chef's Vegetables (1130 cal)

13oz. U.S.D.A. Choice NY Strip (prepared medium) | Roasted Vegetables | Mashed Potatoes
M&S Steak Butter (1,100 cal)

DESSERT

Individual Chocolate Bag | White Chocolate Mousse | Fresh Berries (620 cal)

Served with Coffee, Decaf, & Assorted Teas

STEAK ENHANCEMENT OPTIONS:

Au Poivre Style (150 cal) \$5

Oscar Style (220 cal) \$10

Truffle Butter (390 cal) \$5

FISH ENHANCEMENT OPTIONS:

Lump Crab with Lemon Butter (370 cal) \$10

Sautéed Shrimp Scampi (450 cal) \$7

Oscar Style (220 cal) \$10

*Total of 2 enhancement options can be preselected
& offered to each group.*

Prices do not include banquet fee, applicable sales taxes or a discretionary gratuity for the service staff.



DINNER DIAMOND | \$109

APPETIZERS

(Shared at the Table)

Shrimp Kisses

Pepper Jack Cheese | Bacon Wrapped
Fire-Roasted Corn Salsa | Onion Strings (170 cal)

Vine Ripe Tomato Bruschetta

Basil | Garlic | Extra Virgin Olive Oil
Balsamic Reduction (140 cal)

Mini Crab Cakes

Avocado Cilantro Lime Aioli (220 cal)

FIRST

(Please Preselect 1)

McCormick's New England Clam Chowder

Clams | Potato | Bacon (160 cal)

Maine Lobster Bisque

Sherry Cream (400 Cal)

SECOND

(Please Preselect 1)

The Iceberg Wedge

Bacon | Blue Cheese Crumbles
Diced Tomatoes (400 cal)

Mixed Greens Salad

Candied Walnuts | Blue Cheese Crumbles
Balsamic Vinaigrette (450 cal)

ENTRÉE

(Please Preselect 3)

Sesame-Crusted Ahi Tuna

Wasabi Mashed Potatoes | Baby Bok Choy
Mongolian Black Pepper Sauce (760 cal)

Chilean Sea Bass + Lump Crab

Lemon Butter | Mashed Potatoes
Chef's Seasonal Vegetables (920 cal)

M&S Surf & Turf

6oz. Center Cut Filet Mignon (prepared medium)
M&S Steak Butter | Steamed Lobster Tail
Clarified Butter | Roasted Vegetables
Mashed Potatoes (1,130 cal)

13oz. Dry Rubbed Black Angus Ribeye

(prepared medium)
Roasted Vegetables | Mashed Potatoes
M&S Steak Butter (1,380 cal)

13oz. U.S.D.A. Choice NY Strip

(prepared medium)
Roasted Vegetables | Mashed Potatoes
M&S Steak Butter (1,100 cal)

Herb-Marinated Grilled Chicken Breast

Salsa Verde | Mashed Potatoes
Chef's Seasonal Vegetables (650 cal)

Blackened Cauliflower Steak (vegetarian)

Cauliflower Purée | Toasted Almonds
Roasted Heirloom Carrots | Pickled Lipstick Peppers
Salsa Verde | Lemon Zest (240 cal)

DESSERT

Individual Chocolate Bag

White Chocolate Mousse | Fresh Berries (620 cal)

Served with Coffee, Decaf, & Assorted Teas

STEAK ENHANCEMENT OPTIONS *(Preselect up to 2)*

Au Poivre Style (150 cal) \$5

Oscar Style (220 cal) \$10

Truffle Butter (390 cal) \$5

Prices do not include banquet fee, applicable sales taxes or a discretionary gratuity for the service staff.